

Floddies



Like a Rosti – traditional Geordie grub!

Ingredients:

100g Chopped bacon / lardons
450g Potatoes peeled and grated
1 Onion very finely chopped
25g Flour
2 Eggs
Oil for frying
Seasoning

Varieties:

Maris Piper, Desiree, King Edward or Nadine would be very good for this recipe.

Method:

1. Fry bacon until crisp.
2. Squeeze out as much moisture from potatoes as possible, then pat dry.
3. Add bacon, onion, flour and eggs and mix well.
4. Heat oil in pan and fry spoonfuls for about 5 mins on each side until golden and firm

[Recipe contributed by Anne Fraser]